

Fiesta Shrimp Dip

- 1 8-ounce package cream cheese, softened
- 2 tablespoons mayonnaise
- Worcestershire sauce to taste
- 1 clove garlic, minced
- 2 medium avocados
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ¾ cup mild picante sauce
- 1 8-ounce can baby shrimp
- 3 green onions, chopped
- 1 4-ounce can chopped ripe olives
- 1 cup Monterey Jack cheese, shredded

Cream together the first four ingredients. In a 9 or 10 inch pie pan, spread this mixture in the bottom. Mash up the avocados. Add lemon juice and salt. Layer this on top of the cream cheese. Spread the picante sauce on top of avocado. Arrange the shrimp over the picante sauce. Layer the remaining ingredients in order. Chill for about one to two hours. Serve with colorful tortilla chips.

This appetizer will provide about 12 to 14 servings.